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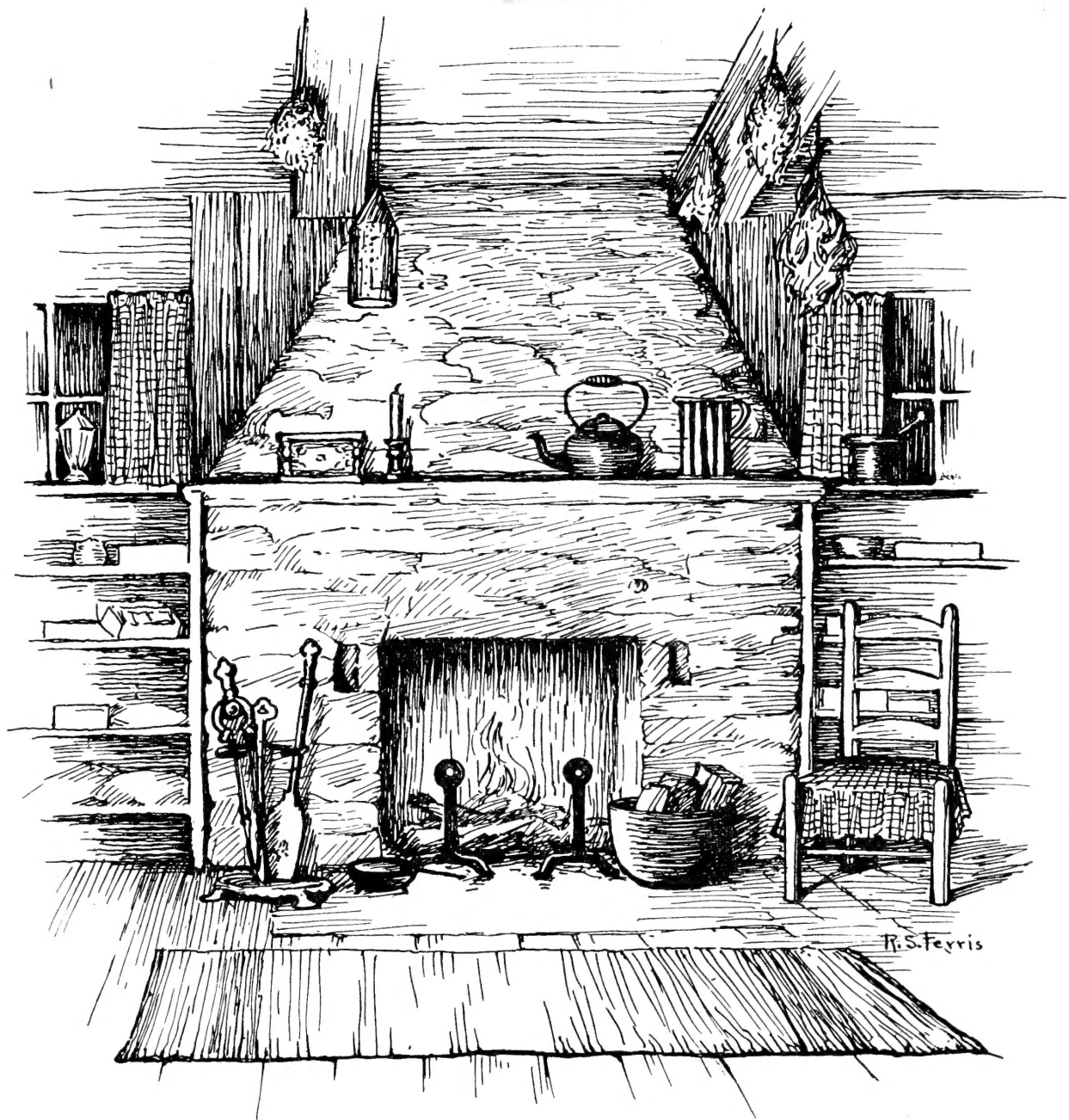
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Herb Magic

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BEING A CATALOG OF
Prepared Culinary and Fragrant Herbs
Gifts and Favors
1950 - 1951



Greetings From The Herb Kitchen
THE POTTERS: *Successor To*
THE TOOLES
Of Garry-nee-Dule

BARABOO,

WISCONSIN

Greetings and Good Wishes

AN INTRODUCTION AND FAREWELL

Since W. A. Toole passed away, in 1945, I have tried to carry on alone at Garry-nee-Dule; always with the hope that eventually others would be found to continue the tradition of fair dealing and fine products which we have been proud to maintain through the many years. Therefore, it is with pleasure I introduce to you The Potters, Mr. and Mrs. Thomas A. Potter. I am confident they will maintain the high quality of products and practice the same honest dealing which has always been associated with Garry-nee-Dule.

Sincerely,
Flora R. Toole

To all our herb-loving friends. — Herb Magic is again presented — a catalog of flavorful herbs and herb vinegars, of herb flavored jellies and delightful American teas.

THE MAGIC OF HERBS

Those who are familiar with them know their magic of transforming a plain dish into a gourmet's delight, when used properly. The ease with which they have varied the daily diet, adding to the palatability, and glamorizing the commonplace, as well as providing many nutritional benefits, has won for them a permanent place in countless homes throughout the country. To many this experience awaits them, and we hope, if you are one of these, that you will find for yourself the change that herbs will make in your enjoyment of food.

Fragrant herbs may be enjoyed all through the home, also in sweet bags, old time fragrance jars, woodsy smelling pillows and herbs for the delightfully fragrant bath and other personal enjoyments.

HERBS AS GIFTS

Besides the daily use in our homes we find they answer the difficult question of what to give on all occasions. Their magic will express happy wishes to the casual acquaintance quite as readily as they assure more intimate friends of our appreciation and love.

THE POTTERS: *Successor To*

The Tooles of Garry-nee-Dule



Suggestions for use are packed with each order of culinary herbs.

Please note that prices include delivery charge paid
anywhere in this country, on ORDERS OF \$2.00 OR MORE.

Add 10% for Postage on All Orders Less Than \$2.00
(Also 10% for each Separate Shipment Amounting to Less than \$2.00)
(FULL AMOUNT of the postage will be charged if the 10% is not
SENT WITH ORDER.)

Herb Magic

"There is no question that very wonderful effects may be wrought by Vertues which are enveloped within the compasse of the Green Mantles wherewith many Plants are adorned." — William Coles, *The Art of Simpling*, 1656.

Extreme care has been used in the preparation of these herbs to insure you a product that is clean and full of flavor or fragrance. All the culinary herbs have been carefully gathered, inspected, and sorted and washed; then placed in screen bottomed trays and dried under cover so as to preserve every possible bit of the fresh natural fragrance and flavor. After another inspection they are stored in air-tight containers until packaged.

These flavorful herbs are granulated, ready to use. A folder, prepared by Mrs. Toole, gives many suggestions for the use of these herbs, enclosed with each order, on request. It will just fit your card index recipe file.

It is not possible to give exact amounts to be used of the different herbs due to varying tastes. In a general way, start with a level teaspoonful for six portions and increase or lessen the amount according to taste, or in recipes use one scant teaspoon of dried herbs where a tablespoon of green herbs is called for.

Because many people who have previously bought our herbs now have the glass jars for storage, we are now offering refill packages of $\frac{1}{2}$ and 1 oz. size at a lower price for those who want them.

PREPARED CULINARY HERBS

BASIL—Has a spicy flavor, which is very desirable; for salads and dishes containing tomato and cheese, eggplant, squash, carrots, peas, meats; and especially for meat substitutes, including beans and fish.

LEMON BASIL—A Basil, from Siam, with a delightfully fresh lemon flavor. It may be used wherever a lemon flavor is desired, in teas or in cooling drinks and cocktails; in salads, desserts; and in sauces for fish.

BAY LEAVES (granulated)—Prepared for a more convenient way to use this popular flavoring medium included in countless recipes.

BAY LEAVES (whole)—For those preferring the whole leaf we have jars, containing 1 oz., of selected whole bay leaves. **Per jar 50c.**

CELERY—A convenient way of adding this well-known flavoring to soups and many other dishes. Celery is rich in magnesium, iron, potash, lime, sulphur and chlorine.

CHIVES—Retains the Chives flavor very well, and is a most convenient way to add the delicate onion flavor to all sorts of dishes.

DILL—Add to fish sauce and cream sauce for chicken, to cottage and cream cheese, to potato salad; and sprinkle over meats.

FENNEL—An anise-like flavor, delicate in quality. Used in soups, beverages, salads and desserts. Especially associated with fish cookery. It is said Fennel is to fish what Mint is to lamb.

GARLIC (powdered)—Dried, powdered garlic offers a convenient way to use this flavorful herb. (**Jars and packages — $1\frac{1}{4}$ oz. and $2\frac{1}{2}$ oz.**)

GUMBO FILE'—Dried and powdered sassafras leaves used for richness in quality and flavoring of soups, stews and sauces, especially in Creole cookery. (**Jars and Packages, approximately $\frac{3}{4}$ oz. and $1\frac{1}{2}$ oz.**)

LOVAGE—A rich celery-like flavor, with a lingering nutty after flavor. Used in countless ways,—delightful in soups, sauces, salads, stews; and combines well with other herbs.

MARJORAM—Sweet Marjoram is a well known old herb of many uses. It has a very pleasant rich flavor that may be used alone or combined with other herbs in soup, stews, sausages; added to dressings for fowl and fish, and to soup;—in fact used in almost endless ways.

MINT—The cool, fresh flavor of Mint, or, as it is also known, Spearmint and Lambmint,—has many uses such as flavoring for cooling drinks, sauce for lamb or mutton, to flavor beets, peas, carrots and many others. Used sparingly in fruit salad, combining particularly well with bananas, pineapple, or oranges.

APPELMINT—A variation of mint which may be used in the same way as ordinary mint.

PINEAPPLE MINT—Another variation of mint which may be used in the same ways as ordinary mint.

APPLE-ORANGE MINT—This delightful combination of flavors is noted in Mrs. Clarkson's well-known herbals, as a favorite substitute for the usual mint.

TOOLE'S SPECIAL MINT—The flavors of orange mint and English mint are delightfully blended in this. Use in the various ways of regular mint.

OREGANO—This is a marjoram much used in Greece, Italy and in Mexico. The flavor is strong but much like Sweet Marjoram. It is used generally where Marjoram is used, especially in meat stews, gravies and sauces.

PARSLEY—Except for garnishing, our dried and flaked parsley may be most conveniently used for any purpose that fresh parsley is used. Parsley is rich in iron and mineral salts.

ROSEMARY—Added sparingly, it gives a distinctive flavor to preserves, jams, sweet pickles, meat sauces, stews, poultry, cream soups and fish. Combines well with sage in stuffings for pork and veal.

SAGE—A strongly flavored old-time favorite, used in pork sausage, poultry seasoning, and many other ways.

SAVORY (Bohnenkraut)—Much used as a flavoring for beans, and in salads, vegetables, stews and other dishes. A pot of savory baked beans will extend a meat shortage delightfully.

SORREL—French Sorrel, with the well-known sorrel flavor, especially desirable in soups, stews and sauces.

TARRAGON—A well known delicate flavoring medium, used in many dishes such as salads, sauces for fish, egg dishes, poultry and many others. $\frac{1}{2}$ oz. jar 35c; 1 oz. jar 65c; Refills 30c and 60c each.

THYME—May be used alone or combined with other herbs, in an almost endless variety of ways. Used with various meats, poultry, fish, cheese, eggs, soups, vegetables, stuffings and salads.

LEMON THYME—A thyme with a fresh flavor of lemon. Gives a different flavor to salad, to cooling drinks, and to sauces for fish.

PRICES—

Glass Jars, containing $\frac{1}{2}$ oz. Per Jar 25c

Glass Jars, containing 1 oz. Per Jar 50c

Except Tarragon which is 35c and 65c per jar.

Refills packed in cellophane or glassine.

Refill packages containing $\frac{1}{2}$ oz. 20c

Refill packages containing 1 oz. 40c

Except Tarragon which is 30c and 60c each.

TISANES or HERB TEAS—Are drunk in Europe just before bedtime. They soothe the nerves and induce restful sleep, if taken hot. Fresh or dried leaves, singly or in combined flavors, are used, infused as ordinary tea. The liquid is usually pale gold, and delightful with lemon, sometimes sugar or a clove. Peppermint, Sage, Chamomile, Mints, Linden Blossom, Lemon Balm, Lemon Basil, Lemon Verbena and Southernwood are among those used.

HERB BLENDS FOR SPECIAL PURPOSES

These combinations have been carefully compounded by Mrs. Toole, after testing many old recipes. We believe you will like them.



POULTRY SEASONING—A blend of savory herbs to flavor stuffing of all kinds of poultry or game birds, and fried chicken. Mix the herbs with the flour or batter in which the chicken is dipped when sauted. Customers tell us it is

equally as good on other meat dishes.

FISH HERBS—This combination of nine herbs adds a delightful savor to any fish dish without obscuring the fish flavor. Mix in a sauce or add to a stuffing. Also mix with flour or other medium in which fish is dipped when sauted.



SAVORY MEAT HERBS—Try this combination of nine herbs that harmonize so delightfully with soups of meat stocks, consomme, roasts, meat loaves and all types of meat dishes. The herbs are

either sprinkled over, rubbed or mixed into the meats. (Try any of the above blends with liver, tongue or heart).

OMELET HERBS—Adds zest to omelet or any egg dish. Mix the herbs with eggs before cooking, or sprinkle over omelet before folding. Delightful flavor, too, in creamed chicken or soups.



SALAD HERBS—A combination of ten herbs for seasoning salad dressings or to sprinkle on leafy salads and various salad mixtures. This is very popular. Gives a tantalizing flavor to either vegetable or fruit salad. Add to the dressing an hour or two before serving to get the full flavor of the blend.

TOMATO HERBS—A special combination that goes with any tomato dish, soup, stewed or baked tomatoes, tomato juice cocktail and tomato aspic.



PRICES—

Glass Jars, containing ½ oz.

Per Jar 25c

Glass Jars, containing 1 oz.

Per Jar 50c

REFILLS—

Cellophane package of ½ oz.

20c

Cellophane package of 1 oz.

40c

SOUP HERBS—Especially for meat stocks. Put up in cloth bags for convenience in using. Each will season about two quarts of liquid.

Glass Jars, of seven bags

Per Jar 75c

TOMATO SOUP HERBS—Especially for tomato or other vegetable soups, and tomato cocktails, in cloth bags; each bag will season about two quarts of liquid. Glass Jars, of seven bags

Per Jar 75c

(NOTE—Soup herbs are only packed in 75c jars).

PARTY SALMON SALAD

Garlic a salad bowl, but be sure no pieces are left in it. Cut a head of lettuce fine, toss in bowl and let stand ten or fifteen minutes. Drain off a can of chilled red salmon, or use freshly boiled and chilled fish, and break into large chunks. Thin sufficient mayonaise with a tablespoon or two of Tarragon or Mixed Herb Vinegar. Add to salad and toss. Sprinkle finely minced chives over all.

—Rosella F. Mathieu in "The Herb Grower's Complete Guide."

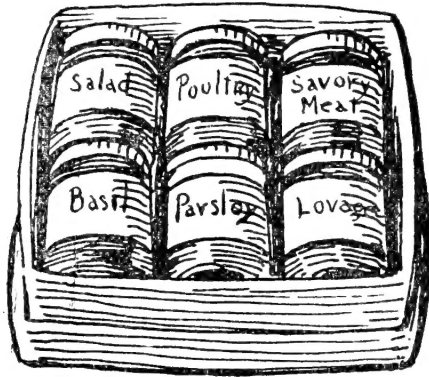
SPECIAL BOXES FOR HOME USE OR GIFTS

Whether for use as a gift to a friend or in your own home you will be thrilled with these special combination boxes.

HERB MAGIC BOX NO. 1

This popular collection, containing four ½-oz. jars; one each of **Salad Herbs, Poultry Seasoning, Savory Meat Herbs, and Tomato Herbs**; or your choice of any other dried culinary herbs (except Tarragon, 10c extra)

Per Box \$1.10



HERB MAGIC BOX NO. 2

For those desiring greater variety, containing six ½-oz. jars; one each **Salad Herbs, Poultry Seasoning, Savory Meat Herbs, Mint, Basil, and Parsley**; or your choice of any other variety of dried herbs (except Tarragon, 10c extra) **Per Box \$1.60**

KITCHEN BOUQUET BOX

An attractive box, packed with six jars (each jar containing 1 oz.) of prepared dried herbs, full of the savor and aroma of the herb garden.

The box contains one jar each of **Salad Herbs, Poultry Seasoning, Savory Meat Herbs, Mint, Lovage, and Basil**. If you prefer you may choose any other combination of dried culinary herbs. (Except Tarragon, 15c extra).

The price, postpaid to you or any address you wish in this country is only

Per Box \$3.15

With each of the above boxes will be packed a folder giving suggestions for the various uses of herbs.

ATTRACTIVE GIFT FOLDER

Your choice of any three packets of **Culinary Herbs, or Mixtures**, each containing ½ oz., in an appropriate folder or envelope, including a copy of Mrs. Toole's Seasonable Suggestions with Herbs. (If you are uncertain what to choose we suggest one each of **Salad Herbs, Poultry Seasoning and Savory Meat Herbs**, or one each of **Savory, Lovage, and Basil**. **Per Folder 70c**

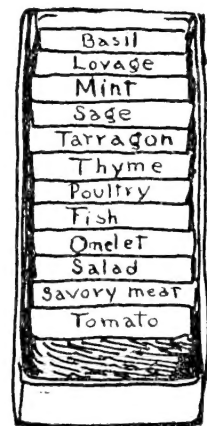
POPULAR GIFT BOX

Five ½ oz. packets of herbs in a gift box; **Salad Herbs, Savory Meat Herbs, Basil, Lovage and Mint**, (or your choice of any other variety of dried culinary herbs, (except Tarragon, 10c extra) with suggestions for their use. **Per Box \$1.10.**

"SAMPLER" BOX

There have been repeated requests for a box containing small amounts of herbs in greater variety. For people wanting to become acquainted with their many distinctive flavors we are offering our **Sampler Box**. This contains usable quantities of 12 different herbs and blends—**Basil, Lovage, Mint, Sage, Tarragon, Thyme, and Poultry Seasoning, Fish Herbs, Omelet Herbs, Salad Herbs, Savory Meat Herbs and Tomato Herbs**; in packets, with suggestions for their use.

Per Box \$1.00



SAVORY OR SAGE BISCUITS (for Chicken Shortcake)

"Make your chicken shortcakes with these biscuits, and know their utmost in flavor. Follow your favorite recipe for biscuits, and with the dry ingredients sift ½ teaspoon of powdered Savory or Sage. Make up the biscuits as usual, bake them, then split them and top with creamed chicken. Creamed veal also may be used with equal effect."

—Irma Goodrich Mazza in "Herbs for the Kitchen."

SALTS for SEASONING

In response to repeated requests several popular flavored salts are included to make more complete the choice for your culinary needs.

CELERY SALT—Too well-known to require description here.

GARLIC SALT—Another convenient form for using this flavorful herb.

ONION SALT—Too popular a flavoring to need suggestions for its use.

SEASONING SALT—A blend of eight flavors, which will add zest to your steaks and roasts, stews, soups and gravy. Add to eggs, vegetable salads, and use generously in spaghetti, macaroni and Spanish rice.

Glass Jar, containing approximately 2 oz. **Per Jar 25c**

Glass Jar, containing approximately 4 oz. **Per Jar 50c**

Collection of the above salts, four 2 oz. jars, in attractive box, **Per Box \$1.10**

CULINARY SEEDS

Many herb seeds are used in flavoring various cookery. Their use adds interest and variety to the daily food.

CARAWAY SEED

CELERY SEED

DILL SEED

FENNEL SEED

POPPY SEED

SESAME SEED

LOVAGE SEED

Packages **15c**

Glass Jars, containing $\frac{3}{4}$ to $1\frac{1}{2}$ oz. **25c**

Suggestions for use are packed with each order of culinary herbs.

Please note that prices include delivery charge paid anywhere in this country, on **ORDERS OF \$2.00 OR MORE.**

Add 10% for Postage on All Orders Less Than \$2.00

(Also 10% for each Separate Shipment Amounting to Less than \$2.00)

(FULL AMOUNT of the postage will be charged if the 10% is not SENT WITH ORDER.)

TISANES OR HERB TEAS

With the scarcity of China Tea, many of our customers adopted the custom so prevalent over much of Europe, that of drinking some of the various herb teas; and found them so delightful they are continuing with them. You, too, will enjoy the distinctive flavors of Chamomile, or Lemon Balm, Peppermint and Elder Flower, or Wintergreen (Teaberry). Many of them will make good iced tea also. Besides being a good beverage, most of them are mildly soothing to the spirit; — and who does not need a bit of that in this trouble-torn world?

HERB TEAS—In general are made by pouring boiling water over the herb, (about one teaspoonful to each cup of water), allow to steep about ten minutes, strain. Serve plain or with lemon or honey. Milk and cream usually are taboo. A porcelain container, and not metal, is used as in making other teas.

ALFALFA AND PEPPERMINT—Alfalfa is rich in vitamins, especially vitamin K, and iron, also calcium. To this is added Peppermint for additional flavor.

Per Pkg., containing 1 oz. **35c**



CHAMOMILE—Well known for its soothing quality. Besides this tendency to act as a nerve sedative it acts as a tonic to the digestive organs. Taken in sufficient quantity it is very effective in severe colds and fevers. May be sweetened with sugar or honey. A good **night-cap** tea.

Per Pkg., containing $1\frac{1}{4}$ oz. **35c**

HAGENBUTTEN—An old-time tea-drink made from the berries of the wild rose. They have a high potassium content, a fair amount of magnesium, a small amount of lime, sodium and iron. They are very high in vitamin C. Simmer gently, strain and serve with sugar or honey.

Per Pkg., containing 2 oz. 35c

LABRADOR TEA—Also known as Revolutionary Tea — a quite different flavor. A refreshing table tea. Steep as any tea and serve with sugar and cream or lemon, and lemon for iced tea. Do not make too strong.

Per Pkg., containing 1 oz. 35c

LEMON BALM—Requires a brief boiling period to bring out its full measure of flavor.

Per Pkg., containing 1 oz. 35c

LEMON BASIL TEA—A delightfully fresh lemon flavored tea, an addition to Oriental teas.

Per Pkg., containing 1 oz. 35c

LEMON THYME TEA—Another variation of lemon flavored tea.

Per Pkg., containing 1 oz. 35c

LEMON VERBENA TEA—(Limited stock). This very popular lemon flavor needs no description. It is well known as a tea or additional flavor to regular teas, hot or cold.

Per Pkg., containing $\frac{3}{4}$ oz. 70c

LINDEN BLOSSOM—The Tilleul of France—makes a warm golden liquid with a delicious aroma. Lemon may be served with this tea, also, try one or two cloves in each cup. It is mildly stimulant. Has been used for simple indigestion; also, in colds, used in quantity, to produce perspiration and relieve simple coughs.

Per Pkg., containing $1\frac{1}{2}$ oz. 35c

MINT—This infusion, with the addition of a slice of lemon, is very refreshing, served hot or cold. Especially good for the digestion.

Per Pkg., containing 1 oz. 35c

TOOLE'S SPECIAL MINT TEA—A delightful flavor of orange mint coupled with the delicious essence of English mint. Used individually or as an addition to "store" tea.

Per Pkg., containing 1 oz. 35c

PEPPERMINT—This is too well known to require much comment. It enlivens the activity of practically all organs; and is most efficient where there are cramps.

Per Pkg., containing 1 oz. 35c

PEPPERMINT and ELDER FLOWER—A variation of Peppermint Tea, especially recommended for the chill preceding a cold. Also helps digestion and soothes the nerves.

Per Pkg., containing 1 oz. 35c

PEPPERMINT and LEMON VERBENA—This blend, and the one above, are variations of the peppermint flavor, and delightfully refreshing.

Per Pkg., containing 1 oz. 35c

RED CLOVER—The flowers and leaves of Red Clover make a delicately healthful tea. Red Clover is used for asthma and bronchial coughs.

Per Pkg., containing 1 oz. 35c

RED CLOVER and CHAMOMILE—A variation of the above, popular in Colonial times.

Per Pkg., containing 1 oz. 35c

SAGE—An old time favorite as a beverage and remedy. Is a tonic and stimulant; useful in colds. Was used as a dressing for wounds and a gargle for sore throats. Sweetened with honey made it more efficient as a gargle.

Per Pkg., containing 1 oz. 35c

SOUTHERNWOOD TEA—An old-time aromatic tea.

Per Pkg., containing 1 oz. 35c

WINTERGREEN (also known as **Teaberry**)—Very refreshing; with the characteristic flavor. An infusion has been considered a valuable remedy for rheumatism.

Per Pkg., containing 1 oz. 35c

TEA BOX

A gift box, containing four of the above packages of tea, your choice. (Except Lemon Verbena) Per Box \$1.50

Another attractive box, containing six of the above packages of tea, your choice. (Except Lemon Verbena) Per Box \$2.20



COZY TEA BOX

A combination of favorite old teas, with honey for sweetening; just the "makings" of a cozy tea party.

One package each of **Chamomile**, **Peppermint**, **Peppermint** and **Lemon Verbena**, and **Lemon Basil** (or your choice of any of our teas except Lemon Verbena) and ½ lb. jar No. 1 Wisconsin Light Honey.

Per Box \$1.85

SIMPLES OR MEDICINAL HERBS

We have carefully prepared the following special "herbs for use and physic, not a few." These as well as many of the culinary herbs were used as home remedies in pioneer times; and most of them still are recognized as standard remedies.

The constant demands of the time on our strength and endurance, makes it imperative that we keep ourselves free from minor illnesses which so often grow to major proportions. What more natural than we go back to the old-time tried and true remedies of our forefathers,—the basis of all our modern medical lore. A few of these follow.

BONESET—Steep a level teaspoon in a cup of boiling water for one-half hour. Taken hot it is an emetic, cold it acts as a tonic.

CATNIP—Hot catnip tea is a stimulant and strengthens the kidneys as well as the whole system. The tea also breaks up a cold. A little milk is often added to this tea.

CELERY—Celery tea, strong and hot, is of value in the cure of sciatica and neuralgia.

ELDER FLOWERS—Useful in rheumatism, gout and colds.

HOREHOUND—A good tonic. The tea, sweetened with honey, is useful in treatment of coughs and colds. Used also in the well known horehound candy.

HYSSOP—An infusion of this is a remedy for coughs, colds and pulmonary complaints generally.

PENNYROYAL—Used for flatulence, spasms and hysteria.

RUE—A bitter and aromatic stimulant very good for gas pains and colic.

TANSY—Tansy tea was an old remedy for nausea, colds and rheumatism.

YARROW—The infusion is used for colds and as a gargle for ordinary sore throat. It sometimes relieves simple intestinal cramps and pains, and the commencement of a fever.

Prices of the above medicinal herbs—

Per Pkg., containing 1 oz. 35c.

HERB VINEGAR



These vinegars are made with fresh herbs infused in cider vinegar. After many weeks infusion the flavored vinegars are strained, filtered, and sealed in attractive glass jars. A handy way to add these flavors to salad dressings, sauces, meats, pickles, etc. Also has a tenderizing effect on meats.

BASIL VINEGAR—A spicy flavor for salads, meats and cocktails.

BURNET VINEGAR—Delicate cucumber flavor, delightful in salads and fish sauces; also sandwiches of the salad variety.

CHIVES VINEGAR—Where a delicate onion-like flavor is desired.

DILL VINEGAR—Strong dill flavor for salads, pickles, meats and fish sauces.

ESCHALOT VINEGAR—Offering the variation of onion-like flavor derived from shallots.

FENNEL VINEGAR—Anise-like flavor for fish-sauces and salads. Try it in beet pickles.

GARLIC VINEGAR—A handy way to add a suggestion of this flavor, especially to salad dressings, meats and sauces.

MINT VINEGAR—A basis for mint sauces; useful in many ways. Try a little in Harvard Beets.

ROSEMARY VINEGAR—Delightful with beef, pork, fish, poultry, stews and sweet pickles.

TARRAGON VINEGAR—Much used in fine cookery. Specially good in fish sauces and oyster cocktails.

MIXED HERB VINEGAR—A careful blend of eight herbs, useful for many purposes. Delightful in meats and pickles; in salads and meat sauces.

A handy glass jar of any of the above, containing 4 oz.	Per Jar 25c
A jar of 8 oz. capacity	Per Jar 45c
Economy Jar, 16 oz. capacity	Per Jar 85c

VINEGARS IN GIFT BOXES

Four jars of vinegar, 4 oz. size, your selection any of the above **Per Box \$1.15**

Two jars of vinegar, 8 oz. size, your selection any of the above **Per Box \$1.05**

One jar of vinegar, 16 oz. size, your selection any of the above **Per Box \$1.00**

MINT and ROSE GERANIUM—Try as a garnish, sprinkled on melon slices, halved grapefruit or fruit salads. They are "beautiful to sight, fragrant to smell, and superb to taste."

POTATOES WITH GARLIC and HERBS

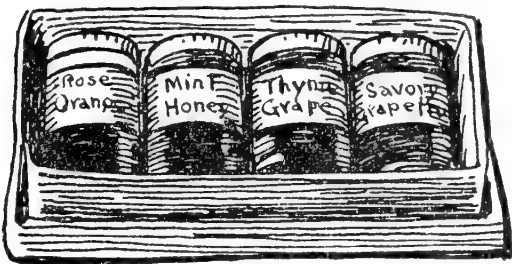
- | | |
|------------------------------------|---------------------------|
| 12 small new potatoes, cooked with | 1 teaspoon minced Chives |
| their jackets, then peeled | 1 teaspoon minced Dill |
| 3 tablespoons oil or butter | 1 teaspoon minced Parsley |
| 1 clove garlic | |

Heat the oil or butter with the garlic; then remove the garlic. Brown the potatoes nicely; then sprinkle them with salt, pepper, and the minced herbs, adding whatever oil or butter is left in the pan.

—Herman Smith, in "Kitchens Near and Far."

PIQUANT HERB JELLIES

Jaded appetites are enlivened with jellies flavored with various herbs; and they make delicious and attractive accompaniments to the meat course, as well as a dainty and enticing spread. Especially favored for social “teas” and for convalescents. We have prepared six of these.



SAGE and CIDER—To serve with poultry and pork.

THYME and GRAPE—A colorful jelly with beef and ham.

MARJORAM and LEMON — Especially good with pork, beef or poultry.

SAVORY and GRAPEFRUIT—A delicious accompaniment to lamb, duck and sausages.

MINT and HONEY—The perfect garnish for veal, lamb and turkey.

ROSE GERANIUM and ORANGE—A piquant jelly with this old-time favorite flavor. Delightful accompaniment to fruit salads and desserts.

Glass Jars, any of the above containing 3 oz.	Per Jar 25c
Box of four jars, your choice	Per Box \$1.10
Box of six jars, your choice	Per Box \$1.60

GYPSY JELLY-JAM

Not exactly “herbs,” but always associated with “old-time” cookery.

WILD CHERRY JELLY—A “favorite” jelly with many people.

WILD GRAPE JELLY—Delightful with meats, especially wild game.

WILD CRAB JAM—Another perfect accompaniment for the wild game; in fact the tang of its characteristic flavor adds delight to any meat course.

WILD PLUM JAM—Well known for its delicious tangy flavor.

Glass Jars, either of the above jam or jelly, containing 7 oz.	Per Jar 50c
One jar of jam or jelly, your choice, in attractive gift box	Per Box 60c

BRETON SAUCE FOR ASPARAGUS (and Green Beans)

- | | |
|-------------------------------|-----------------------------|
| 2 egg yolks | ½ tablespoon minced parsley |
| ¾ cup thick sour cream | ¼ teaspoon paprika |
| 1 tablespoon tarragon vinegar | ¼ teaspoon salt |
- 1—Combine egg yolks and sour cream in double boiler. Beat well.
2—Add vinegar. Cook, stirring until the sauce begins to thicken.
3—Remove from heat. Add parsley, paprika and salt.
4—Serve hot and at once since the sauce is apt to separate on standing.
- Florence La Ganke Harris in *Cooking With a Foreign Flavor*.

POWDERED BAY LEAVES—The most convenient form of this most useful seasoning. Can be measured accurately and added directly to the dish without having to be removed before serving.

Suggestions for use are packed with each order of culinary herbs.
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anywhere in this country, on **ORDERS OF \$2.00 OR MORE.**
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We have frequently been asked to include various spices in our lists of food adjuncts and we are now offering a dozen of these most popular flavoring agents. We hope you will enjoy the fine quality of these new additions to our family of flavors.

CHILI POWDER—Used in many dishes (especially Mexican)—sauces, stews, gravy. Try a little to “pep up” canned corn.

CLOVES (whole)—For roast ham, pickles, and hot teas. ($\frac{7}{8}$ oz. and $1\frac{5}{8}$ oz.)

CURRY POWDER—A blend of several spices. Used in meats, fish, eggs, soups, stews, tomatoes and chowders.

MUSTARD, YELLOW (ground)—Flavors meats, sauces, gravies, deviled eggs and salad dressings.

NUTMEG (ground)—Puddings, sauces, custards, doughnuts, eggs, and certain vegetables.

PAPRIKA (powder) or SWEET PEPPER—Mild flavor, for fish, cream cheese, tomato juice, salads, etc. A source of Vitamin C.

TURMERIC (powder)—For pickles, meats, sauces, etc. Often used as a blend with mustard.

Glass Jar, containing approximately 1¼ oz.	25c
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Glass Jar, containing approximately 2½ oz.	50c
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“Any one of these simple vegetables (squash) of strong flavor is delicious if when cooked it is helped with sour cream and thyme, basil, or chive. And if time is pressing, any one of them may be simply cooked in salt water, mashed and topped with any kind of herb butter and leman juice.”

—Leonie de Sounin in "Magic in Herbs."

4 very large tomatoes	Minced herbs
Grated Parmesan cheese	4 eggs

Skin the tomatoes and cut a hollow in each into which drop one raw egg. Sprinkle with salt, pepper and ½ teaspoon (¼ if dried) per egg of the following combination: Basil, Thyme, Tarragon and either Chervil or Parsley. Sprinkle heavily with the cheese, place close together in a well buttered dish or in large muffin pans and bake in a 350 degree oven for 20 minutes. Serves 4. With a green salad and English muffins **You Have Lunched!**

—Isabelle Gaylord in “Cooking With an Accent.”

6 eggs, hard boiled	Butter
3 tablespoons minced herbs (Thyme, basil, savory, marjoram, fresh parsley)	2 Raw eggs, well beaten
	Salt and pepper

Boil the eggs until hard. Take from the shells when cold, and coarsely chop. Cook the minced herbs in butter for 5 minutes but do not allow to brown. Add to this the cup of cream and the well-beaten raw eggs, and the salt and pepper. Pour the mixture over the chopped eggs in a baking dish. Sprinkle with grated Swiss cheese, and bake at 350° F. for fifteen or twenty minutes, or until lightly browned.

—Herman Smith in "Stina, The Story of a Cook."



HERBS FOR FRAGRANCE

. . . "A wizardy of charms
Ambrosia and aromas sweet
In tender strife and conflict meet."

Sweet scented herbs always suggest to us the fragrance of old linens; closets and chests made sweet with the natural odors in flowers and leaves of herbs. They bring us the memories of old-fashioned gardens and more leisurely days.

From our wide variety of fragrant and colorful herbs and petals we have prepared many articles, delightful in the home and unusual gifts at any time; including bridge prizes, favors and memory gifts.

FRAGRANCE JARS

The joyous scents of a whole summer captured and kept for perpetual enjoyment, poignant reminders of gardens that were and gardens to be.

If placed in the closet or about the room with covers removed for a short time, the escaping perfume from these delightful sweet jars scent the air with delicious fragrance. The scent is intended to pervade, not invade, a room. The jars retain their fragrance for long periods of time.

For your enjoyment we have revived four old-time combinations, each with its own individual charm.

SWEET LAVENDER

Sweet clean fragrance of lavender flowers enlivened with added color.

SUMMER GARDEN

A colorful pot pourri of many kinds of fragrant flowers and leaves, gathered all through the garden year.

GARDEN OF ROSES

A blend of the varied sweet odors of garden roses.

OLLAPODRIDA

The fresh and sprightly fragrance of a blend of many sweet herbs and spices.

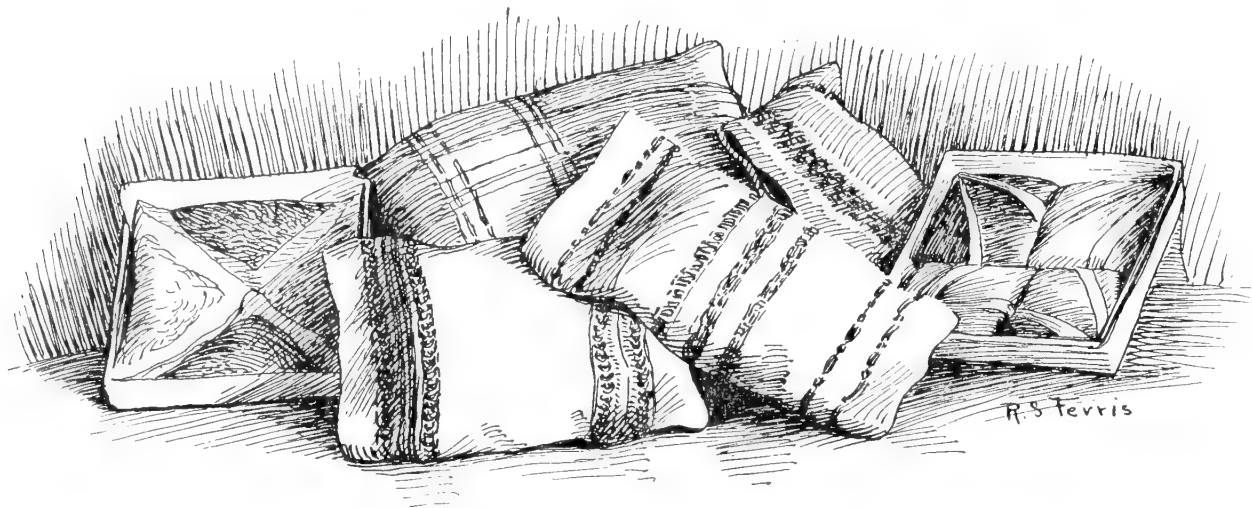
Large clear glass jar with your choice of any of the above enticing fragrances Per Jar 85c
Smaller jar of the same type Per Jar 60c
All jars packed in individual boxes.

MEAT CAKES

- | | |
|------------------------------------|-----------------------|
| ¾ lb. top round steak, ground with | 1 tsp. minced Parsley |
| ¼ lb. salt pork | Salt |
| 1 tsp. minced Chives | Pepper |
| 1 tsp. minced Tarragon | Butter |
| 1 tsp. minced Marjoram | Flour |

Form into cakes. Roll in flour seasoned with salt and pepper and fry in butter until well browned. Serve with a dab of butter and a sprig of fresh Tarragon on each.

—Irene Botsford Hoffmann, in "The Book of Herb Cookery."



Triangular Sweet Bags, Closet Bags (with ribbons for hanging) and Pillows of Generous size with appropriate covers.

SWEET BAGS AND SACHETS

We like the old-time name of Sweet Bag rather than French Sachet for these familiar articles of our grandmothers day, who filled them with various fragrant flowers and leaves and sweet smelling herbs. The little bags were hung on the quaint old winged chairs, placed in dresser drawers, linen closets and old-time chests. A delightful custom is to tuck one under the pillow in guest rooms.

OLD FASHIONED SWEET BAGS

Rose, Rose Geranium, Lavender, Southernwood and an Old Fashioned Mixture (of such sweet old herbs), each with cover of pastel organdie. About 3½ inches square. Your choice, any of the above four varieties.

	Per Bag 25c
Two Sweet Bags in gift box	Per Box 60c
Four Sweet Bags in gift box	Per Box \$1.15

CLOSET BAGS

Moths do not like a strong clean scent. Closet Bags, to discourage the moths and sweeten the closed closets and drawers—a combination of the strongly aromatic herbs which were used in olden time as moth repellants.

If these bags are packed between the woolens and furs when laid away, there will be a delightful fragrance when taken out again, instead of the musty smell which often clings to them. Generous bags of organdie with ribbon for hanging on each clothes hanger in your closet. About 3½ inches square.

	Per Bag 30c
Gift Box of two Closet Bags	Per Box 65c
Gift Box of four Closet Bags	Per Box 1.25

ATTRACTIVE GIFT FOLDERS

Two of the above Sweet Bags in an appropriate folder or envelope.	Per Folder 60c
Two of the above Closet Bags in an appropriate folder or envelope.	Per Folder 70c

HAND MADE TRIANGULAR SWEET BAGS

Triangular sweet bags filled with Rose, Lavender, Southernwood and the Old Fashioned Mixture, with addition of delicately toned petals for color contrast, each with covers of appropriate material.

Your choice, any of the above four varieties	Per Bag 35c
Gift Box of two Triangular Sweet Bags	Per Box 75c
Gift Box of four Triangular Sweet Bags	Per Box \$1.50

FRAGRANT HERBS

From these you can combine and make your own sachets or sweet bags. Packages of the following fragrant herbs and flowers:

- BERGAMOT
- POT POURRI
- ROSE GERANIUM
- LEMON VERBENA
- COSTMARY
- SOUTHERNWOOD
- ROSE
- LAVENDER FLOWERS

Per Pkg., 25c

FRAGRANT PILLOWS

These delightfully scented pillows make themselves very much at home in the various rooms and are also ideal gift suggestions. Friends will gratefully accept this expression of your remembrance.

BALSAM PILLOWS—generous pillows of this well known refreshing evergreen. These have been popular with asthma sufferers.

NORTHWOODS MIXTURE—pillows as above but filling of a charmingly mingled fragrance of the northwoods.

WILD EVERLASTING—a soft light filling with the delightfully soothing odor of these flowers.

FRAGRANT EVERLASTING—a pillow as above, made more fragrant with additions such as rose petals and lavender. A delightful and lasting way of bringing the garden indoors, especially to an invalid.

PINE PILLOWS—these, too, are desired for the healing fragrance of the white pine.

SWEET FERN—an old-time favorite, filled with the sweet smelling Sweet Fern leaves.

- Generous pillows of any of the above, with appropriate covers. Each \$1.50
- Smaller size \$1.00
- Pillows of plain muslin, larger size 85c
- Smaller size 65c

KITTY-CATNIP CUSHION

The family pet may have the luxury of a cushion made fragrant with catnip for its most particular delight.

- Covering of appropriate washable material Per Cushion \$1.50
- Cushion of plain muslin Per Cushion \$1.00

KITTY-CATNIP-CUSHIONETTES

- Small bags or "Cushionettes" of fresh catnip to delight the playful cat.
- Each 20c
- Gift Pkg., containing six Cushionettes Per pkg. \$1.00

EYE WASH

Our forefathers knew that a warm wash or tea made from certain of the herbs gave great relief to tired eyes. We have prepared bags for this purpose, which we pack in attractive boxes. Over one of these bags pour one pint of boiling water and let steep for ten or fifteen minutes.

- 3 Bags in a box Per Box 50c
- 7 Bags in a box Per Box \$1.00

HAIR RINSE

The old fashioned teas for hair rinse and tonic, made of herbs, have survived time and are now found in the most modern beauty salons, either in their natural form or disguised under a fancy name and label.

We are offering two of these hair rinses; one for blonde, the other for dark hair.

Include in the last rinse of a shampoo, rubbing well into the scalp for tonic effects as well.

LIGHT HAIR RINSE

Generous bags, containing a combination of old herbs which act as a tonic and bring out the lustre and highlights of blonde hair. Pour one quart of boiling water over a bag and boil for twenty minutes.

3 Bags in an attractive box **Per Box 50c**
 7 Bags in an attractive box **Per Box \$1.00**

DARK HAIR RINSE

This combination, too, acts as a fragrant tonic and rinse for dark hair. Pour one quart of boiling water over a bag and boil for twenty minutes.

3 Bags in an attractive box **Per Box 50c**
 7 Bags in an attractive box **Per Box \$1.00**

BATH HERBS

These sweet bags of aromatic herbs are fragrant and soothing in the bath. Pour one pint of boiling water over the bag and steep for a few minutes then add the infusion to the bath water. Packed in attractive box, making a delightful gift item.

Box of 6 bags **Per Box 50c**
 Box of 12 bags **Per Box \$1.00**

BAGS for the KIDDIES

Bean bag substitutes, brought up-to-date with herbal fragrance. Variety of stout colorful cover material **Per Bag 50c**

CHRISTMAS CARD FOLDERS

Folder card mounted with sachets, miniature sweet bags, or cellophane packets of herbs; and printed with appropriate Holiday greetings. Appropriate also for New Year greetings. Envelopes included. **Each, 35c**

Per doz., \$3.50

Same, mounted with sprig of Rosemary **Each 25c**
Per doz. \$2.50

GARDEN OF DELIGHT

What could be more appreciated by your garden loving friend than a little remembrance of **Herb Seeds** for her dream garden of herbs!

Special folders, containing six packages of herb seeds, your choice of the following varieties—

BASIL	CARAWAY	CELERY, FRENCH OR SOUP	RUE
CORIANDER	DILL	FLORENCE FENNEL	
LOVAGE	PARSLEY, FINE CURLED	SKIRRET	
SUMMER SAVORY	FRENCH SORREL		

Per Folder, of six packages 85c

LURE OF THE UNKNOWN

Last, but by no means least, our "Surprise Box", packed with culinary and fragrant things, our choice, in attractive box **Per Box \$1.00**

Also, "Surprise" in attractive folder **Per Folder 75c**

"That wine or vinegar has ever been a favorite medium in which to preserve the aromas of sweet and savory herbs is recognized in the very earliest cook books. But it is with a good bit of Epicurean delight that we are today trying out these quaint old rules in modern kitchens.

—Helen Noyes Webster in "Herbs, How to Grow Them and How to Use Them."

Suggestions for use are packed with each order of culinary herbs.

Please note that prices include delivery charge paid anywhere in this country, on ORDERS OF \$2.00 OR MORE.

Add 10% for Postage on All Orders Less Than \$2.00

(Also 10% for each Separate Shipment Amounting to Less than \$2.00)

(FULL AMOUNT of the postage will be charged if the 10% is not SENT WITH ORDER.)

SOME BOOKS ABOUT HERBS

Due to the rising costs of books, and the demand for new editions, (especially concerning the popular herb lore,) the prices of the following books are subject to some variation in the months to come.

GREEN ENCHANTMENT by Rosetta E. Clarkson. A delightful book by the author of *Magic Gardens*, with chapters on monastery gardens, beginnings of the flower garden, sweet scented geraniums, creeping thymes, fragrant mints and other old-time favorites. A book to enjoy and to refer to. 328 pages. **\$3.00**

HERBS, THEIR CULTURE AND USES, by Rosetta E. Clarkson. The most popular of Mrs. Clarkson's books on herbs. Tells how to grow them, how to gather and dry and prepare them and how to use them. A most valuable book for anyone interested in herbs. 226 pages. **\$3.50**

HERBS, HOW TO GROW THEM AND HOW TO USE THEM, by Helen Noyes Webster. The title quite well describes the scope of this book by Mrs. Webster. A surprising amount of useful and interesting information about the growing and use of herbs condensed within its pages. New enlarged edition. 198 pages. **\$2.50**

HERBS FOR THE KITCHEN, by Irma Goodrich Mazza. As the title indicates, this is a cook book devoted to those dishes that the author believes taste better when cooked with herbs. This covers a wide range of dishes. Salads come in for particular attention and the author's ancestry has made it natural for her to include many Italian dishes. She gives a full description of the common herbs and their uses. She throws in for good measure a wealth of unusual cooking information. 359 pages. **\$2.50**

COOKING WITH an ACCENT, by Isabella Gaylord. A recently published herb cookbook, which includes many new dishes, enlivened with delightful wit. Is "written from the gardener's and gourmet's point of view." Bound in washable, green simulated leather. A charming gift item. **\$2.50**

SALADS AND HERBS, by Cora, Rose and Bob Brown. Salads and Herbs is a cookbook that supplements the average cookbook and gives new inviting ideas for every menu. 274 pages. **\$2.50**

MAGIC in HERBS, by Leonie de Sounin. For modern American homes, Leonie de Sounin has interpreted the philosophy of zestful, well-prepared food in the manner of the post-feudal society found in Europe fifty years and more ago. 208 pages **\$2.50**

COOKING WITH A FOREIGN FLAVOR (formerly *Flavor's The Thing*), by Florence La Ganke Harris. Food adventurers will be delighted with this book of savory and delicious foods, subtly flavored and blended with spices and herbs. Here are around the world folk recipes, from the baked Indian pudding of the early American settlers, through the spicy holiday cookies of Belgium, to the roast goose of Sweden's feast day. A book of kitchen tested recipes for connoisseurs. 320 pages. **\$2.50**

THE BOOK OF HERB COOKERY, by Irene Botsford Hoffmann. A complete and alphabetical list of culinary herbs and hundreds of recipes covering every type of food from soups to cookies and candies, showing what herbs to use, and how to use them well. 251 pages. **\$3.00**

STINA, THE STORY of a COOK, by Herman Smith. An interesting biographical cook book in which herbs often play an important part. 242 pages. **\$2.50**

KITCHENS NEAR AND FAR, *New Adventures With Stina* by Herman Smith. This second book by Herman Smith needs very little introduction. Like the first, it is written in enchanting style, filled with bits of philosophy, descriptions of good living and good food, and charming personal reminiscences. The second book takes the author away from his Michigan home, through his travels around the world, then home again. 277 pages **\$2.50**

EDIBLE WILD PLANTS, by O. P. Medsger. The first complete handbook of America's wild menu. Almost every edible plant of this country growing outside of cultivation is described in detail. 80 pen and ink drawings; 19 photographs; a combined index of scientific and common names; and a sensational, geographical key heighten the clarity of the text. 323 pages. **\$4.00**

THE HERB GROWER'S COMPLETE GUIDE, by Rosella F. Mathieu. As the title states this book is a complete guide to the delights of herb culture and enjoyment. A brief history of herbs is followed by practical directions for seed sowing and harvesting, and discussions concerning the most popular herbs. Culinary herb recipes and ideas for using fragrant herbs, — is followed by bibliography which includes lists of available books and pamphlets. A valuable and usable source of information for the herbal minded. **\$2.00**

HERBAL HANDBOOKS

IT IS EASY TO GROW HERBS—A delightful handbook about Herbs—by Bunny and Phil Foster. 32 pages of description, cultivation and uses of many of the most friendly herbs. Also includes suggestions for harvesting and recipes for the kitchen. Paper bound. New and enlarged edition. **50c**

SEASONING SECRETS, by Carson Gulley, (University of Wisconsin Senior Chef, Residence Halls) tells how and why seasoning makes good food better. A handbook of delightful recipes and suggestions, using herbs and spices, fully indexed and a handy space for notes. **\$1.00**

HERB MAGAZINE

THE HERB GROWER—This illustrated herb journal is the project of the Fosters of Laurel Hill Herb Farm, whose delightfully written and informative hand-book—It is Easy to Grow Herbs—and other herb lore, gives us the assurance of a treat in store,—charmingly written and comprehensive information, by experienced herb growers. Fully illustrated, issued monthly.

Year Subscription, \$2.50

AN AMERICAN HERB CALENDER

A charming calender, with monthly reminders of tasks for the gardener,—decorated with whimsical drawings of each "simple" chosen for the month. A gratifying answer to the seeker of delightful and inexpensive Holiday greetings. **50c**

TOMATOES—with tomatoes try Bay Leaf, Cloves, Garlic, Sweet Basil, or Tarragon, — each for variety.

ROSEMARY—At once sweet and sharp. A great meat herb, for roast beef, pork and veal, stews, soup and many vegetables. It also occasionally appears in a dessert sauce.

SOUTHERNWOOD TEA—In the British Herbalist, 1772, Sir Jon Hill suggests the following — "It is pleasant and one thing in it is particular, it is a composer and always disposes persons to sleep."

SAVORY OMELETTE—Make it in the usual way, and when ready to fold over drop in a mixture of thyme, tarragon, mint and chives. Or sprinkle with our Omelet Herbs blend.

"The rootstock of the Wild Ginger has a strong aromatic flavor In Canada the dried rootstocks are used as a spice, and at one time in this country they were commonly used as a substitute for ginger. For this purpose they were dried and pulverized. I have tried to candy the rootstocks of Wild Ginger, after the manner of that of Calamus, with partial success. The taste is much like that of the ginger of commerce. The rootstocks may be collected at any time during spring and summer."

—Oliver Perry Medsger in *Edible Wild Plants*.

PUREED CARROTS

Cook carrots by steaming until tender. Mash through a coarse puree sieve; season with salt and pepper; add 1 Tbs. minced mint (1 tsp., dried) butter, and a little cream. Reheat and serve.

—Irene Botsford Hoffmann, in "The Book of Herb Cookery."

SEASONABLE SUGGESTIONS

WITH

HERBS

By Flora Rich Toole

Herbs add a subtle quality to almost any cooking. Friendly to the human system, instead of harmful as are many condiments, they may be used constantly to add a fascinating variety to food. One never tires of the countless seasoning possibilities in herbs. Use the herbs sparingly for a subtle teasing quality, that transform "just food" into delectable dishes.

Remember that a little of herbs enrich the flavor of a dish, while a lot dominate it. In food where the tiny particles of herbs are not desirable, boil them a short time in the liquid, strain and add this flavored liquid to the mixture.

KEEP THIS FOLDER IN YOUR CARD FILE

PREPARED CULINARY HERBS

Basil—Sweet Basil is used in salads, sausages and other chopped meats, rich stews, fish sauces, soups (especially tomato and bean), omelets and other egg dishes; foods containing tomato and cheese; in vegetable juice cocktails and fruit drinks; cream or cottage cheese; sprinkled over boiled potatoes or peas. Combines well with other herbs.

Lemon Basil—A variation of basil with a delightful lemon flavor, especially delicious as a tea, in salads, iced beverages, fish sauces and desserts.

Bay Leaves—We find this popular flavoring medium included in countless recipes. Among them are those for meats and meat sauces, soups and even pudding. Is used, too, in combinations of herb flavoring.

Celery—Use it in salads, soups, stews, stuffings and dressings. It combines well with other herbs.

Chervil—Resembles a mild flavored parsley with a subtle aromatic quality, and is used in the many ways in which parsley is included in cookery. Used in egg dishes, fish sauces, butter sauce, French dressing and soup, included or sprinkled over the top.

Chives—A mild member of the onion family. Useful in salads, sandwiches, and for flavoring many dishes.

Fennel—Fennel is always associated with fish, either boiled, baked, or in sauce. May also be used in soups and salads.

Garlic, Powdered—Dried, powdered garlic offers a convenient way to use this flavorful herb.

Lozage—This has a rich celery-like flavor, with a lingering nutty after quality. It is delightful in soups, sauces and stews. Combined with marjoram, chives and mint, in French dressing for green salads; used alone or in combination with other herbs, in cottage and cream cheese, lima beans, various salads, sandwiches, soups and poultry seasoning.

Marjoram—Sweet Marjoram is used for flavoring soups, rich stews, sausage, chopped meat, fish and meat sauces, stuffings; sprinkled over roast beef, pork or lamb; in salads and salad dressings; cheese and egg dishes, beans, peas, tomatoes; spinach, cocktails, sandwiches, and in scalloped potatoes. Combines well with other herbs.

Mint—Curly Mint and Spearmint may be included in various fish sauces; in salads, fruit cups, iced beverages, applesauce, grapefruit, and confectionery; as an addition to carrots, peas, beets, new potatoes, spinach, pea soup, stuffed tomatoes and baked apples. Combines well with other herbs.

Applemint—This variation of mint is put into drinks, fruit cups, salads and other dishes whose delicacy of flavor would be impaired by the ordinary mint.

Oregano—The marjoram of Greece, Italy and Mexico, a variation of sweet marjoram, but used in the many dishes calling for marjoram. Especially delightful with meats and in meat sauces, gravies and meat stews.

Parsley—Dried for convenient and continuous use. Sprinkled over potatoes, either boiled or creamed, poached eggs, omelets and soups; and mixed in poultry stuffings, fricasseed chicken and butter sauces. Also combines with other herbs.

Pot Marigold—Developes a deep and unusual richness of color and quality in stews, soups and sauces; also for garnishing.

Rosemary—Added sparingly, it gives a distinctive flavor to preserves, jams, sweet pickles, meat sauces, stews, poultry, cream soups and fish. Combines well with sage and stuffing for pork and veal.

Sage—Used to flavor poultry, pork, veal and cheeses; in sausage, stuffings, string beans and stewed tomatoes. Combines with other herbs. Use sparingly, especially with other herbs, for the flavor is strong and distinctive.

Savory—Try this alone, or in combination with other herbs, in peas, string beans and lima beans; in rich stews, meat sauces, meat loaves, stuffings, croquettes, cocktails and salads.

Tarragon—Use in salads and cocktails; mushroom, egg, fish and chicken cooking; fish, cream, tartar and butter sauces.

Thyme—Used alone, or in combination with other herbs, with poultry, pork, beef, veal, chipped beef, cheese, peas, carrots, scalloped onions; in various egg dishes, meat and fish sauces, cocktails, croquettes, fricassees, soups, stuffings and salad.

CULINARY MIXTURES

Poultry Seasoning—A blend of savory herbs especially for poultry seasoning. In preparing stuffing add from two to three teaspoons of herb mixture to one quart of dry bread crumbs, or according to taste.

Fish Herbs—A blend of eight herbs to boil with fish, and in a stock or liquid with which fish sauce is made; or add to stuffing. Also mix with flour in which fish is dipped when sauted.

Omelet Herbs—This combination of herbs is especially prepared for omelets and other egg dishes. Mix the herbs with the eggs before cooking or sprinkle over omelet before folding. It may also be added to various chicken dishes.

Salad Herbs—A combination of herbs for seasoning salad dressings or to sprinkle on leafy salads and various salad mixtures.

Savory Meat Herbs—Try this blend of eight herbs for flavoring soups with meat stocks, consomme, pot roast and meat gravies. Use about one teaspoonful to each quart of liquid. We also put the herbs into individual

bags, to facilitate handling. Each bag contains enough seasoning for two quarts of liquid. (Too long cooking makes herbs bitter, and destroys the fine essence of their distinctive flavors.) In baking or sauteing the herbs may be sprinkled over or rubbed into the meats, mixed into meat loaves and other dishes.

Tomato Herbs—These herbs are delightful with any tomato dish. Try it in stewed and baked tomatoes; casserole dishes in which tomato is an ingredient; tomato juice and cream of tomato soup. We also put this combination into individual bags, for extra convenience, in some types of dishes.

HERB VINEGARS

Herb vinegars are a delightful addition to salad dressings, pickles, sauces and various dishes where an acid flavor is not objectionable. Try a little in meat stews, where the flavors are welcome additions, and the acid has a tenderizing effect.

Basil Vinegar—A spicy flavor in salads, meat stews, fish sauces, tomato combinations, cocktails and fruit drinks.

Burnet Vinegar—Adds a cucumber flavor to various salads.

Chives Vinegar—Especially useful where a more delicate flavor of onion is desired.

Dill Vinegar—Try this for the characteristic flavor in salads, pickles, fish sauces and meats.

Eschscholt Vinegar—Offering the variation of onion-like flavor derived from shallots.

Fennel Vinegar—Is similar to anise in flavor, and may be used in salads, sauces and pickles (particularly beets).

Garlic Vinegar—A most convenient way of using this very serviceable flavoring agent. It readily suggests the many ways in which it may be employed.

Mint Vinegar—A delightful flavor for iced tea and fruit punches when fresh mint leaves are not obtainable; also a basis for mint sauces in lamb and mutton cookery; in fish sauces; and an addition to salads.

Tarragon Vinegar—Called for in countless recipes. Try it in salads, sauces, cocktails and pickles.

Mixed Herb Vinegar—A blend of seven herbs that make savory salads, roasted meats, meat sauces, rich stews, pickles and cocktails.

"OPEN SESAME" WITH CULINARY SEEDS

Always remember that crushing the seeds will result in a more blended mixture with other ingredients; and a previous soaking of the seed in the liquid used in the mixture, then straining before combining, results in a flavor without evidence of its source. Of course, the whole seeds add character to many dishes.

Caraway Seed—These are used in a cream or cottage cheese appetizer, in bread, especially rye; in baking powder biscuits, seed cakes, cookies, confectionery, salads, soups and sauces. Try a few in the vinegar used in pickled beets, the dressing for potato salad, in mashed turnip and as an addition to baked apples.

Celery Seed—Used in pickles, catsup, cole slaw, soups, French dressing, and boiled salad dressing (especially for potato salad).

Dill Seed—This seed is mostly known to us as used in pickling, but try a little of this flavor in soups, gravies, potato salad, fish dishes, and last, but not least, in green apple pie.

Fennel Seed—Try some in sauerkraut and in pickled beets; in seed cakes, cookies, confectionery; and as an appetizer in cream or cottage cheese. The crushed seeds may be substituted in recipes calling for leaves of fennel.

Poppy Seed—Poppy seed are used in various breads, rolls, cakes, cookies and pastries. May be combined with other seeds, sprinkling the poppy seed over the top of doughs in which various seeds are mixed. They also make an appetizer when mixed with cream or cottage cheese.

Sesame Seed—Try them, slightly toasted, in cakes, cookies, and confectionery; on bread and rolls. Combine with poppy seed, crush, and stir into macaroni or noodles.

TISANES OR HERBAL TEAS

Makings for a cup that cheers; all are pleasant to the palate and soothing to the spirit.

Herb Teas in general are made by pouring boiling water over the herb, (about one teaspoonful to each cup of water), allow to steep about ten minutes, strain. Serve plain or with lemon or honey. Milk and cream are taboo. A porcelain container, and not metal, is used as in making other teas.

Alfalfa and Peppermint—To alfalfa, well known for its healthful properties, is added peppermint for additional flavor.

Chamomile—Chamomile tea is well known for its delightfully soothing quality.

Hagenbuiten—A tea-drink made from the berries or hips of the wild rose. Use about one teaspoonful for each cup, simmering gently for half an hour. Serve with sugar or honey.

Labrador Tea—Also known as Revolutionary Tea—a quite different flavor—to quote one writer—"somewhat like Oriental tea." Add a little lemon for iced tea.

Lemon Balm—With its delightful scent of lemon and mint, may be used to flavor other teas, fruit drinks and cocktails, as well as being a beverage in itself. Requires a brief boiling period to bring out its full measure of flavor.

Mint—This infusion, with the addition of a slice of lemon, is very refreshing, served hot or cold.

Peppermint—This is too well known to require comment.

Peppermint and Elder Flower—A variation of Peppermint Tea, especially recommended for the chill preceding a cold. Also helps digestion and soothes the nerves.

Peppermint and Lemon Verbena—This blend, and the one above, are variations of the peppermint flavor, and delightfully refreshing.

Red Clover—The flowers and leaves of Red Clover make a delicately healthful tea. Red Clover is used for asthma and bronchial coughs.

Red Clover and Chamomile—A variation of the above, popular in Colonial times.

Sage—An old time favorite as a beverage and remedy. Is a tonic and stimulant; useful in colds.

Wintergreen Leaves—A very refreshing tea, with the characteristic wintergreen flavor.

Write to THE TOOLS OF GARRY-NEE-DULE, BARABOO, WIS. for complete price list of Herbs, Herb Products, Free grant Gifts and Favors, Herb Plants and Seeds.



GIFT SUGGESTIONS



Many of our friends have found herbs solve the question of gifts for all occasions.

Of course Christmas, New Year, Valentine, Easter, Mother's Day and Father's Day gifts are found in all the variety of dainty, useful and practical herb products.

One customer says she invariably chooses our herb products as wedding gifts, they have always been so very satisfactory.

We often receive messages from shut-ins or convalescents regarding the pleasure they have derived from refreshingly fragrant Pillows, dainty Sweet Bags or delicious Jellies, Jams and Teas in all their variety.

What could prove more appropriate for the tiny "new arrival" than the delicate fragrance of flower petals; reminding of the budding life opening to future fruitfulness.

Birthday gifts, graduation and hostess gifts—in fact there are few occasions when they are not appropriate, and make themselves quite at home in the hearts and homes of the recipients.

Yours for many happy occasions,

THE POTTERS: Successor to

The Toolles of Garry-nee-Dule.

GIFT WRAPPING SERVICE

Some of our customers find it most convenient to order gifts sent directly to the recipient. Therefore we have a gift wrapping service.

Orders received, with addresses and enclosure cards, will be appropriately wrapped. Enclosure cards, with desired greetings, will be furnished when requested. This service is free with individual gifts amounting to **\$2.00 or more**. There is a charge of **10c for each gift-wrapped package amounting to less than \$2.00**.

Suggestions for use are packed with each order of culinary herbs.

Please note that prices include delivery charge paid

anywhere in this country, on ORDERS OF \$2.00 OR MORE.

Add 10% for Postage on All Orders Less Than \$2.00

(Also 10% for each Separate Shipment Amounting to Less than \$2.00)

**(FULL AMOUNT of the postage will be charged if the 10% is not
SENT WITH ORDER.)**

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GIFTS AND FAVORS
CULINARY AND FRAGRANT HERBS

from

THE POTTERS: successor to
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Baraboo, Wisconsin